



CALVERT'S EVENT KITCHENS

CARVERY MENU 2021 - 2022

CAVERY MENU

Main course £25 per person

Two course £29 per person

Three course £34 per person

For each course chosen, please select two dishes for the entire party to choose from.

STARTER

- Roasted on the vine tomato and basil pesto soup.
- Leek and potato soup with sourdough croutons.
- Butternut squash soup with chilli and coriander.
- Creamy mushroom soup.

MAIN

- Rosemary garlic and mint leg of lamb.
- Traditional roast pork loin and crackling with apple sauce.
- Turkey breast and cranberry sauce.
- Pan seared chicken breast.
- Mushroom Wellington.
- Honey roasted gammon.
- Roasted Beef.

Served with a trio of veg, Yorkshire pudding, gravy roast potatoes and condiments.

DESSERT

* Denotes hot items.

- Apple crumble served with a choice of either custard or ice cream. *
- Sticky toffee pudding with caramel sauce served with a choice of either custard or ice cream. *
- Chocolate brownie served with a choice of either custard or ice cream. *
- Crème brulée with rocher of cream and berries.
- Lemon posset with shortbread.

Please let us know in advance if any guests have specific dietary requirements, we will be able to cater to their needs but this must be arranged beforehand. All prices are inclusive of VAT and are priced per person/dish.